

U. S. Bureau of Agricultural Chemistry
and Engineering

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NEW FOOD

DINNER,

Peabody Hotel,

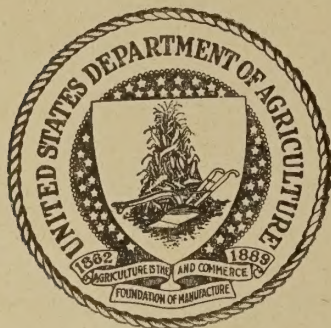
Memphis, Tennessee,

7 P.M.,

Tuesday, March 29, 1949 //

New foods supplied by Bureau of
Chemistry, U. S. Department of
Agriculture - prepared and served
by Peabody Hotel

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



Reserve

BOOK NUMBER

1.932

F5N42

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Pickles

Lemon meringue pie

Orange sherbet

Assorted candies

Salted almonds

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NOTES

APPLE JUICE - with the full natural flavor of fresh apple cider. Made from McIntosh and Stayman Wine-sap apple juice concentrate by a process developed in the U. S. Bureau of Agricultural and Industrial Chemistry's Eastern Regional Research Laboratory in Philadelphia. In limited commercial production.

CREAM OF MUSHROOM SOUP - produced from mushroom mycelium grown on synthetic media by a new method developed in the Bureau's Western Regional Research Laboratory in Albany, California. In experimental production.

APR 18 1949 GELLED PINEAPPLE SALAD - a canned product developed in the Western Laboratory in which low methoxyl pectin from citrus and apple peel is used as the gelling agent. A potential outlet for large quantities of this material. In commercial production.

TURKEY STEAK - turkey meat preserved in a new form by the Western Laboratory. Potential outlet for oversize and surplus turkeys. In experimental production.

DEHYDROFROZEN PEAS - preserved by a new method, involving partial drying plus quick freezing, developed in the Western Laboratory. In experimental production.

POTATO CHIPS - prepared in the Western Laboratory from dehydrofrozen potato slices yielding crisp crunchy chips with a low cooking fat content. In experimental production.

RASPBERRY FROZEN SPREAD - that contains the flavors usually lost in cooking by a method worked out in the Western Laboratory. In limited commercial production.

PICKLES - It's not too hot to produce excellent cucumber pickles in the South if you follow hot weather processing methods worked out by the Bureau in cooperation with the North Carolina Agricultural Experiment Station. Considerable commercial production in the South.

LEMON MERINGUE PIE - using a new lemon puree instead of fresh lemon juice in the filling, and soybean protein whip instead of egg white in the meringue. Both brand new - the puree from the Bureau's Research Laboratory in Los Angeles, California, and the soybean whip from its Northern Laboratory in Peoria, Illinois.

ORANGE SHERBET - made from a new frozen puree of tree ripened oranges by a process developed in the Los Angeles Laboratory. A delicious full flavored lemon sherbet is also being made from lemon puree by the same process. Both in commercial production.

ASSORTED CANDIES - Nougats, chocolates, and hard candies containing protein from soybean and other agricultural products, from a method developed in the Bureau's New Orleans Laboratory in cooperation with the National Confectioners' Association. In experimental production.

COATED SALTED ALMONDS - from the Western Laboratory prepared by using a new pectinate coating material containing salt and grease that do not stick to the fingers. In experimental production.

This new food dinner is given as a prelude to the 14th Annual Meeting of the National Farm Chemurgic Council to be held at Hotel Peabody in Memphis, March 30-31, and April 1 - morning, afternoon, and evening sessions to which the public is invited.